

SCHEDULE 14

STORAGE OF FRESH MEAT—REQUIREMENTS APPLICABLE IN COLD STORES

1. The occupier of the cold store shall ensure that fresh meat is—
 - (a) kept at a constant internal temperature of not more than +7°C for carcasses and cuts, +3°C for offal and –12°C for frozen fresh meat;
 - (b) handled, loaded, unloaded and stored in an hygienic manner and, in particular, that it is loaded and unloaded under cover;
 - (c) adequately protected during storage from the risk of contamination including taint;
 - (d) identifiable as to origin while it is being stored; and
 - (e) made available for inspection on request by an inspector or official veterinary surgeon.